



Thai Red Curry Chicken with Veggies

& Ready to Heat Jasmine Rice



ca. 20min



2 Servings

This classic red curry hits all the right notes. Lean chicken breast strips, sweet bell pepper, and crisp snow peas swim in a savory broth of Thai red curry paste and coconut milk. Lemongrass spice adds a delicious depth of flavor to a curry soaked up perfectly by ready to heat jasmine rice.

What we send

- 1 bell pepper
- 4 oz snow peas
- 1 red onion
- 1 lime
- 10 oz pkg chicken breast strips
- 2 oz Thai red curry paste ³
- 13.5 oz can coconut milk ⁴
- ¼ oz Thai lemongrass spice ^{1,2,3}
- ¼ oz fresh cilantro
- 8.8 oz ready to heat jasmine rice

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- medium Dutch oven or pot
- microwave

Allergens

Wheat (1), Sesame (2), Soy (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

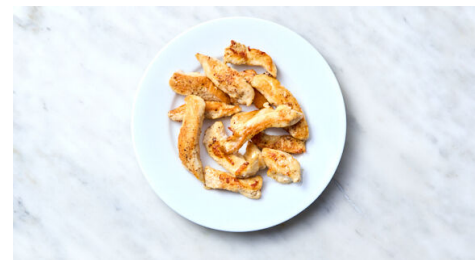
Calories 930kcal, Fat 51g, Carbs 79g, Protein 44g



1. Prep ingredients

Halve **pepper**, discard stem and seeds, then thinly slice. Trim **snow peas**, if desired. Halve **onion**, then thinly slice half (save rest for own use); finely chop **1 tablespoon of the sliced onions**. Cut **lime** into wedges.

Pat **chicken** dry; season all over with **salt** and **pepper**.



2. Cook chicken

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Add **chicken** in an even layer; cook, without stirring, until well-browned on one side, about 3 minutes. Stir and continue cooking until chicken is browned in spots and cooked through, 2-3 minutes. Transfer to a plate.



3. Build curry

Heat **1 tablespoon oil** in same Dutch oven still over medium-high. Add **sliced onions** and **peppers**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies start to soften and brown in spots, 4-5 minutes.

Reduce heat to medium. Add **all of the red curry paste**. Cook, stirring constantly, until very fragrant, about 1 minute.



4. Finish curry

Add **coconut milk**, **Thai lemongrass spice**, **2 teaspoons sugar**, and **½ cup water**; whisk to combine. Bring curry to a boil, then reduce heat and simmer over medium-low heat, 5 minutes. Season to taste with **salt** and **pepper**.

Add **snow peas** and **chicken**; simmer until snow peas are crisp--tender and chicken is warmed through, 2-4 minutes. Season to taste with **salt** and **pepper**.



5. Finish & serve

Transfer **rice** to a bowl; cover and microwave on high until steaming, 1-2 minutes. Pick **cilantro leaves** from stems; discard stems.

Serve **chicken and veggie curry** over **rice**. Garnish with **chopped onion** and **cilantro leaves**. Serve with **lime wedges** for squeezing over top. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.